

DELICIOUS
KNISHES

Buffalo & Bergen

EST. 2012

NEW YORK
BAGELS

FOODMENU

New York Water Bagels 1.25

BAKER'S DOZEN BAGELS 15.00

PLAIN	EVERYTHING
EGG	EGG EVERYTHING
WHEAT	WHEAT EVERYTHING
MARBLE RYE	MARBLE RYE EVERYTHING
GARLIC	ONION
SESAME	POPPY
CINNAMON RAISIN	OLD BAY W/ BLACK SESAME
FRENCH TOAST	SALT

BAGEL W/ BUTTER 3.00

BAGEL W/ CREAM CHEESE 4.00

BAGEL W/ FLAVORED CREAM CHEESE 4.75

SpreadsPLAIN CREAM CHEESE
(1/2 LB) 4.75FLAVORED CREAM CHEESE
(1/2 LB) 6.00
scallion, dill, jalapeno, veggie, pimento cheese, maple-pecan**Fish**

1/2 LB 17.00 | 1 LB 32.00

WILD COLD SMOKED
SOCKEYE SALMON
GIN & TONIC HOUSE-CURED
GRAVLAX

Breakfast Bagel Sandwiches

SERVED 'TIL 4PM

BREAKFAST BANDIT* 10.75

on a knish +3.50

housemade carnitas-style pulled pork, pickled peppers, manchego cheese, sliced avocado, fried egg

BODY COUNT* 12.25

on a knish +3.50

ham, sausage, bacon, scrambled egg, American cheese, apricot jelly

IN YOUR FACE!* 10.00

on a knish +3.50

fried egg, mixtress-made pesto, fresh mozzarella, soppressata

BREAKFAST REUBEN* 12.25

pastrami, corned beef, sauerkraut, swiss, and russian dressing with a fried egg

BREAKFAST BURRITO 10.00

scrambled egg, pepperjack, griddled steak, fresh spinach & pico in a flour tortilla w/ red & green salsa

Add-onsDOUBLE MEAT 3.50
(EGG SANDWICHES ONLY)

BACON 2.50

EGG (FRIED OR SCRAMBLED) 2.00

CHEESE / MOZZARELLA 1.50 / 2.00

PESTO, APRICOT JAM 1.00

TOMATO, LETTUCE, ONION, .50

JALAPENO, SPINACH, CUCUMBER,

PICKLED PEPPER, MAPLE SYRUP

AVOCADO 2.50

Sides

BACON 5.00

SINGLE SAUSAGE 2.00

DOUBLE SAUSAGE 3.50

EGGS 4.00

LIKE WHAT YOU SEE?
INSTAGRAM US
@BUFFALOBERGENDCMATZO BALLER SOUP 6.00
lemongrass chicken stock,
duckfat matzo balls

LIVE, LOVE, LATKES

8.00

Hot Housemade Latkes served
w/ creme fraiche marscapone
& bourbon grannysmith apple
sauce

STUFFED AVOCADO 3.50

stuff any sandwich into an
avocado instead of a bagel

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



COCKTAILS

Signature Cocktails

BREAKFAST AT TIFFANY'S 11.00
Cotton & Reed Dry Spiced Rum, Lemon, Roasted Pineapple, Pink Lady Apple, Sparkling Rosé

IMA READIN' RAINBOW 14.00
Lemon Infused Sipsmith Gin, Cranberry, Sage, Lemon, Granny Smith Apple Foam

BROOKLYN'S IN THE HOUSE 12.00
Rittenhouse Rye, Stayman's Apple Infused Dry Vermouth, Maraschino Liqueur, Bitters

APPLES & ACORNS 13.00
Appleton 12yr Rum, Apple Acorn Squash, Lemon, Bitters

A DOLLA & A DREAM 12.00
Silencio Mezcal, Saffron, Quince, Honey, Manischewitz

QUEENS KWEEN RICKEY 11.00
Greenhat Gin, Grannysmith Apple Tarragon Shrub, Lime, Soda

A ROSE IN SPANISH HARLEM 13.00
Wild Turkey 101 Rye, Honeycrisp Apple, Black Pepper, Lemon, Bitters, Soda

CREAM GET THE \$\$\$ 15.00
Hennessy Black Cognac, Copper & King Floodwall Apple Brandy, Yellow Chartreuse, Lemon, Empire Apple Silk

CHINATOWN TO CHINATOWN 12.00
Maker's Mark Bourbon, Gala Apple, Ginger, Lemon, 5 Spice

SHIRTS & SKINS 13.00
Balvenie 12yr Scotch, Grapefruit, Apple Skin Tea (served hot)

NOGGIN OR NICE 13.00
Basil Hayden's Dark Rye, Flor de um, Hamilton Jamaican rum, Egg Yolk, Dairy, Sugar, Nutmeg

GRANDPA FANELLI'S SAUCE 12.00
Stoli Vodka, Pink Lady Apple, Cranberry, Shaved Ice, Sparkling Wine

Award-Winning Bloody Mary

LOX'D & LOADED 19.50
Stoli Vodka, spicy Bloody Mary, garnished w/ pastrami lox, cream cheese, capers, red onion on an everything bagel

Bloody Mary 9.00
+ add bacon 2.00



SYRUPS & SODAS

NOW FEATURING DOLCEZZA ICE CREAM!

Syrups

Hand-crafted flavored soda 5.00

Cream soda 5.50

Ice cream float 6.50

COCA-COLA

CRANBERRY SAGE

DIET COKE

GRAPEFRUIT ROSEMARY

PINEAPPLE CARDAMOM

GRAPE

LEMON LAVENDER

APPLE LEMONGRASS

BOURBON VANILLA BEAN

ORANGE SASSAFRAS

SPICED CHOCOLATE

PEAR CHARDONNAY

ROOTBEER

Classic Fountain Drinks

EGG CREAM 5.50
chocolate or vanilla

BLACK COW 6.50
chocolate, root beer, ice cream

BROWN COW 6.60
chocolate, coca-cola, ice cream

WHITE COW 6.50
vanilla, milk, ice cream, soda

BEER & WINE

Draft Pints

EPIC BREWING, BIG BAD BAPTIST 11.00
Imperial Stout aged in Bourbon Barrels, UT, abv 12.1%

RIGHT & PROPER, HÄXAN PORTER 9.00
American Porter, abv 7%

DC BRAU JOINT RESOLUTION IPA 9.00
Hazy IPA, DC, abv 5.5%

VAZEN, EVERYTHING FLOATS ON JELLY 11.00
Dry-Hopped Sour w/ Grape, VA, abv 7.6%

HELLBENDER, BÄRE BÖNES, KÖLSCH, DC, abv 5%

Cans & Bottles

BLACK HOG, GRANOLA BROWN 8.00
Brown Ale w/ Granola & Oatmeal, CT, abv 5.7%

ROCKET FROG, SURFING WITH THE ALIEN, 10.00
Hazy New England IPA, VA, abv 6.5%

PALE FIRE, SALAD DAYS 9.00
American Saison, VA, abv 6.8%

PORT CITY, TIDINGS, 9.00
Belgian-Style Blonde Ale w/ Honey & Spices, VA, abv 8.5%

CHARM CITY, PEACHES & CREAM, 10.00
Craft Mead w/ Peach Juice & Lactose, MD, abv 6.9%

SUPREME CORE, POUNDA GOLD, 9.00
Dry Cider, DC, abv 6.9%

UNION, COLD PRO, 9.00
Tart Wheat Ale w/ Cranberry & Cinnamon, MD, abv 4.5%

UPLAND, CHAMPAGNE VELVET, 6.00
Pilsner, IN, abv 5.2%

NARRAGANSETT, 5.00
American Lager, RI, abv 5.0%

Wine

White

TRUMPETER 8/32
Sauvignon Blanc, AR, '18

BOUCHARD 8/32
Chardonnay, FR, '18

Red/Rosé

ZOLO 9/36
Malbec, AR '18

MATTHEW FRITZ 9/36
Pinot Noir, CA '17

Sparkling

GRANDIN 9/36
Blanc de Blanc, FR NV

APEROL SPRITZ 9
MIMOSA 9

THE BIG 3: Juice, Coffee & Tea

FRESH SQUEEZED
Sm. 3.00 / Lg. 4.50
orange or grapefruit

ICED COFFEE 3.50

HOT COFFEE 2.50

LEMONADE 3.50

HOT TEA 3.00

ICED TEA 3.00

Earl Grey or Mint

Cure -All

FREE WITH YOUR RECEIPT FROM THE NIGHT BEFORE* OR 5.00
Angostura bitters, house-made syrup, tonic syrup, lemon juice, pinch of salt

♦ Catering ♦

PLANNING A BREAKFAST, BRUNCH, LUNCHEON, HIGH-TEA, COCKTAIL PARTY, ETC.? WE CATER EVENTS OF ALL SIZES!

CONTACT US:
catering@buffalobergenc.com
202.543.2549